

chefTop™



ChefTop™



**The result of the cooking is
always perfect!**



Choose the cooking process most suitable for your demands!

I Preparing, cooking and serving



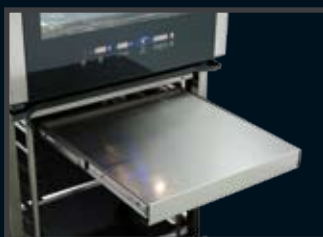
PREPARING



COOKING



SERVING



Cooking and serving immediately is undoubtedly the easiest working process that a Chef has to face.

For this kind of operation, **UNOX** offers you the new **ChefTop™** line, characterised by a wide range of modular ovens of different sizes and powers, to satisfy any type of demand.

For kitchens with small working areas the option of a stand with a pull-out shelf is invaluable.

2 Preparing, cooking, holding and serving



PREPARING



COOKING



HOLDING +70°C



SERVING

More and more frequently, the modern catering establishment requires the possibility to cook in advance large quantities of food and to serve them in the space of a few hours, depending on the demands.

From here starts the need to combine with the various ovens in the **ChefTop™** range, a Holding Cabinet that preserves the cooked foods at a temperature higher than 70°C.

In this way, the growth of bacteria will be avoided, as required by the HACCP regulation.

3 Preparing, cooking, chilling, regenerating and serving

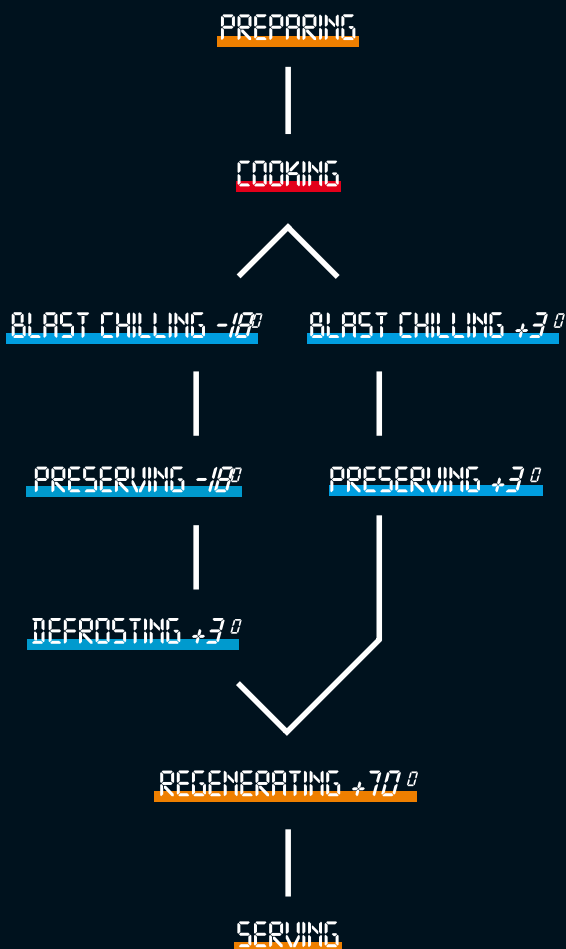


This is the most complex process that a Chef can face during his work.

This system allows the chef to cook foods in advance then, thanks to the blast chiller it is possible to preserve the cooked foods, even for long periods and then regenerate in the oven and serve when required.

The complete process is composed of 4 working steps:

- **Cooking** in advance even large quantities of food with one or more **ChefTop™** ovens.
- **Blast chilling** cooked food in the **UNOX** blast chiller controlled by the digital control panel of the oven.
- **Regenerating**, the chilled food in the oven, as required. Avoiding wastage of food and drastically reducing operating costs.
- **Serving!** Your dish is now ready to be served, maintaining the same quality of fresh and just-cooked food.



ChefTouch

A single control for all the equipment

- Easy and intuitive
- Manual and pre-programmed
- Glazed controls
- Hygienic and easy to clean

The digital control panel **ChefTouch** allows the operator to control all the **UNOX** appliances of the **ChefTop™** line which are linked to the oven. In addition, the introduction of the system **MASTER & SLAVE** permits the operator to manage, with a single digital control, one or more ovens. The oven that is used to control all the other equipment, becomes the **MASTER** oven. The ovens controlled by the **MASTER** oven become **SLAVE** ovens, and their digital control is inactive. The **MASTER** and **SLAVE** digital controls are, interchangeable.



1 MASTER OVEN



4 BLAST CHILLER



7 HOOD



2 3 SLAVE OVEN



5 HOLDING CABINET



8 KIT OSMOSI INVERSA

OVEN/OVENS CONTROL

- **Manual mode** by setting all the parameters of the functions (time, temperatures, climate);
- **Programmed mode by using up to 70 cooking programs**, pre-set and saved by the user;
- **Programmed mode by using ChefUnox automatic cooking settings**, pre-set and saved by **UNOX** inside the digital panel. Thanks to **ChefUnox**, the operator chooses the type and intensity of the desired cooking for various types of food.

BLAST CHILLER CONTROL

- **Manual mode by setting all the parameters** of functions (time, temperatures);
- **Programmed mode by using up to 10 chilling programs**, pre-set and saved by the user;
- **Programmed mode by using chilling settings**, pre-set and saved by **UNOX** inside the digital panel;

CONDENSER HOOD CONTROL

- **Automatic suction** of the fumes, with two speeds;
- **Condensation of cooking fumes**;

HOLDING CABINET CONTROL

- **Manual mode**, by setting all the parameters of functions (time, temperature, humidity).

“REVERSE OSMOSIS” SYSTEM CONTROL

- **Automatic production of demineralised water**;
- **Message** displayed when replacement cartridge is necessary;
- **Alert message** displayed in case of lack of inlet water.

ChefTouch Digital control panel



	Oven	Blast chiller	Holding cabinet
1	Select cooking step	Select phase blast chilling / frosting	X
2	Display Time / Core temperature	Display time / core temperature	Display Time
3	Select Cooking Parameters	Select blast chilling cycle / frosting parameter	Select holding parameters
4	Display Cavity Temperature / Delta T	Display chamber temperature / Delta T	Display chamber Temperature
5	Set cooking parameters / Select programs	Set blast chilling / frosting parameters cycle	Set parameters
6	Display CLIMA LUX	X	Display humidity
7	Start / stop cooking	Start/stop blast chilling / frosting	Start/ Stops cycles
8	Infrared interface	Infrared interface	Infrared interface
9	Saved programs / cooling down program / washing programs	Saved programs	X
10	Cooking programs saving	Saving blast chilling / frosting programs	X
11	Pre-set cooking curves selections	Pre-set blast chilling / frosting cycles selection	X
12	Display programs / Autodiagnosis	Blast chilling / display frosting programs	X
13	Display controlled equipment	Display controlled equipment	Display controlled equipment
14	Selection of equipment to control	Selection of equipment to control	Selection of equipment to control

Oven digital panel: main functions

- **Convection Cooking** with variable temperature from 30°C to 260°C 
- **Mixed Convection+Steam Cooking** with variable temperature from 30°C to 260°C steam variable from 10% to 90% 
- **Convection + Humidity Cooking** with variable temperature from 30°C to 260°C steam variable from 10% to 20% 
- **Steaming** with variable temperature from 48°C to 130°C steam 100% 
- **Convection + Dry Air Cooking** with variable temperature from 30°C to 260°C dry air variable from 10% to 100% 
- **Cooking with Core Probe** with variable temperature from 0°C to 100°C 
- **Cooking with Core Probe + Delta T** with variable temperature from 0°C to 260°C 
- **ChefUnox Automatic Cooking settings**
- **ChefUnox Automatic Cooking settings for specific products**
- **4 programmable cooking steps**
- **70 programs memory**
- **Hold function "HLD"**
- **Continuous operation "INF"**
- **Oven pause program "PAU"**
- **Oven chamber cool down program with door open. "COOL"**
- **3 washing programs L1 / L2 / L3**
- **Autodiagnosis / alarm**

Blast chiller digital control: main functions

- **4 blast chilling / freezing programmable steps**
- **Chamber temperature programmable to -35°C**
- **Possibility to set the duration of the blast chilling / freezing process or the desired core temperature**
- **Possibility to work with core probe + Delta T**
- **Continuous operation "INF"**
- **Possibility to save up to 10 blast chilling / freezing programs**
- **4 pre-set programs:**
 - soft blast chilling
 - hard blast chilling
 - soft freezing
 - hard freezing

Holding cabinet digital control: main functions

- **Chamber temperature programmable from 20°C to 100°C**
- **Variable humidity control**
- **Continuous operation "INF"**



ChefUnox

Automatic Cooking settings...

For an endless range of foods

The digital control **ChefTouch** contains inside its memory a set of automatic cooking settings proposed by **ChefUnox**.

It is sufficient to simply select the required kind of cooking to prepare, automatically, an endless range of foods.

But the most important Chef is you!

Inside every kind of **Automatic Cooking** setting, you have the possibility to personalise some parameters in order to obtain, according to your own demands, the best level of cooking.



SLOW COOKING

This type of cooking is related to the most ancient type of cooking, simple roasting. Slow cooking increases the tenderness of the meat and reduces the weight loss. The external crust formed by the heat prevents the leakage of the natural juices, thus allowing the internal part of the food to cook in a gradual, even and delicate way.

Ideal for the cooking of large joints of meat.

The automatic **SLOW** cooking cycle, proposed by **ChefUnox**, can be personalised by changing the temperature at the core of the food.



STEAMING

This kind of cooking, whose origins go back to ancient China, is the simplest and most nutritional form of cooking. Minimizing weight loss and locking in colour, flavour, vitamins and minerals. Therefore offering tasty and delicate food.

Ideal for the cooking of vegetables, potatoes, fish.



STEAM

The automatic STEAM cooking cycle, proposed by **ChefUnox**, can be personalised by changing its time on the basis of the type of food or on its size.

ROASTING

This kind of cooking uses two elements as heat conductors: the fats that are naturally found in the food, and hot air.

Ideal for the cooking of meat, fish, poultry and game (with *Pollo* grid), skewers (with *Spido* tray).



ROAST

It is possible to improve the cooking level by changing the temperature at the core of the product.



ChefUnox

Automatic Cooking settings...

For an endless range of foods



GRILL

GRILLING

Very ancient and quick size of cooking, for the perfect grilling of meat fish and vegetables:

- The surface of the grill plate must be very hot before placing the food on it;

T-bone steaks and fillets... absolutely perfect thanks to the inimitable griddle-plate **FAKIRO™ Grill**.

The level of cooking can be personalised, according to your requirements, by changing the temperature at the core of the food.



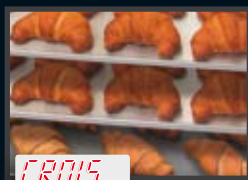
REGEN

REGENERATING

The combined use of an **UNOX** oven and blast chiller allows the operators to optimize their time by preparing food in advance, then regenerating as and when required.

The level of cooking can be personalised, according to Your demands, by changing the time of the regeneration process.

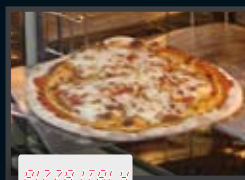
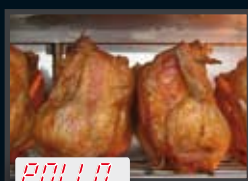
AUTOMATIC COOKING SETTINGS FOR GROUPS OF FOODS



CROIS, PANE, POLLO:

ChefUnox Automatic

Cooking settings for specific products with the use of the core probe. It is possible to personalise the cooking settings of the specific product by setting different core temperatures.



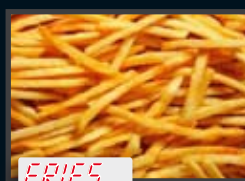
PIZZA ITALY, PIZZA, FRIES: **ChefUnox**

Automatic Cooking settings for specific products.

The use of **COOKING TECHNOLOGIES**

FAKIRO™ for pizza and **No Fry**, for fried products, will greatly improve their cooking and flavour.

It is possible to personalise the cooking settings of the specific product by setting different cooking times.



External core probe... For supplementary automatic cooking settings

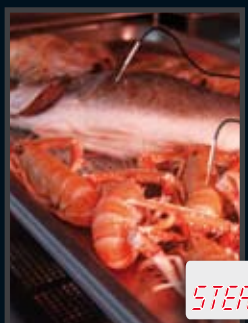


VACUUM-COOKING SETTINGS

This innovative technology presents numerous advantages in the cooking of the foods: unaltered nutritional value, better organoleptic quality, easier and more durable conservation of the foods, in their regeneration process.

This kind of cooking is performed through a probe, external to the oven, equipped with an extra-fine needle (in order not to damage the vacuum pack).

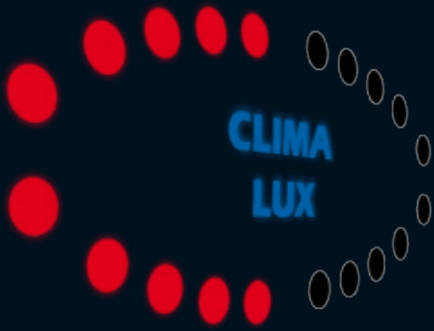
Ideal for the cooking of dishes based on fish, white and red meat and vegetables.



STEAMING WITH PROBE

Thanks to the external probe, equipped with an extra-fine needle, it is possible to obtain optimum steaming of particularly delicate foods, such as sausages, fish and vegetables.

OPTIONAL

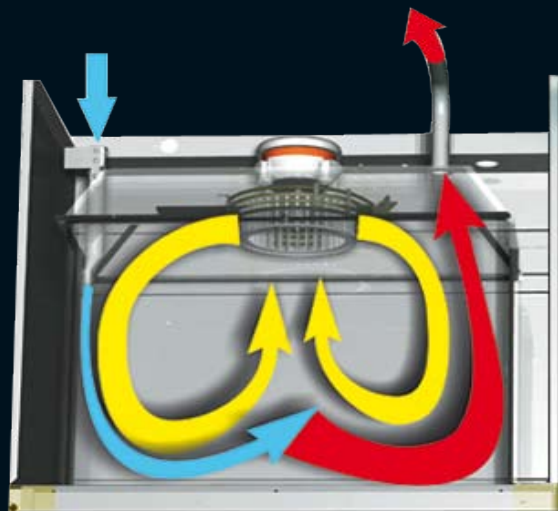


DRY.Maxi™

System for humidity extraction!
UNOX World Patent



Which of these croissants would you like to taste?



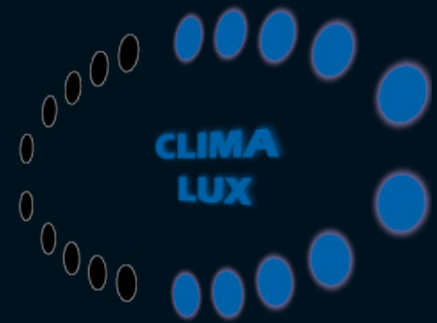
DRY.Maxi™ technology allows the rapid extraction of the humidity produced by **STEAM.Maxi™** and the moisture from the food.

The use of **DRY.Maxi™** at low temperature allows also to reduce in a considerable way the time to dry different types of food. In Gastronomy the use of **DRY.Maxi™** at high temperature gives a better external browning to the cooked food, like meat, fish, and vegetables.

The use of **DRY.Maxi™** at low temperature allows also to reduce in a considerable way the time to dry different types of food.

PATENTED

STEAM.Maxi™



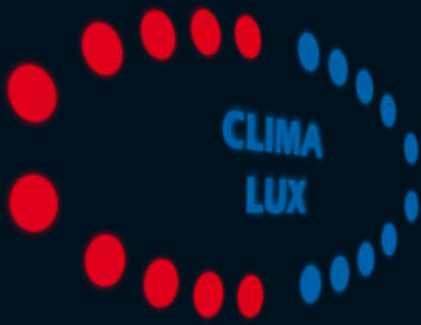
Revolutionary system for the best steaming!



This revolutionary system studied by **UNOX** marks the beginning of a new era for steaming in Combi Ovens.

STEAM.Maxi™, compared to traditional Boiler technology, guarantees the capacity to produce steam immediately and the reliability that the simplicity of its design allows.

The combination of **STEAM.Maxi™** and **AIR.Maxi™** allows **UNOX** Ovens to transform in steam a quantity of water that is up to three times higher than traditional direct-injection ovens.



AIR.Maxi™



System for a perfect uniform cooking



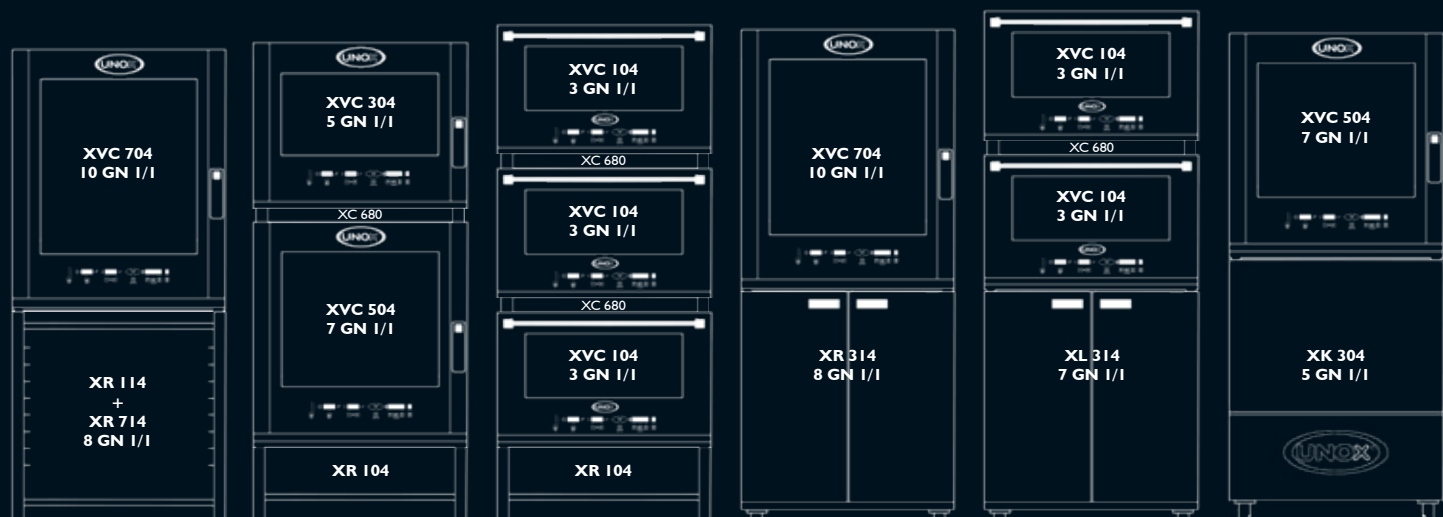
Air is the medium for the heat transmission and the means used to cook the product.

The performance of the air flow is fundamental to obtain a uniformity of cooking in all the points of a single tray and in all the trays. For this reason the study of air flow inside the chamber plays a leading role in the design of all **UNOX** Ovens.

The **AIR.Maxi™** Technology has been studied by **UNOX** to obtain a perfect distribution of the air and the heat inside the chamber. Multiple fans in the design of **UNOX** ovens ensures perfect uniformity on all the trays, from the top to the bottom one. Auto-reversing motors combined with high speed revolving fans ensures perfect uniformity within every single pan.

MAXI.Link

Large capacity in compact dimensions



10 GN 1/1

12 GN 1/1

9 GN 1/1

10 GN 1/1

6 GN 1/1

7 GN 1/1



The goal of **MAXI.Link** Technology is to simplify and to make easier the work inside the kitchen and the Modern Laboratory.

The **MAXI.Link** Technology, thanks to possibility of creating cooking columns with two or three stacked ovens, allows to:

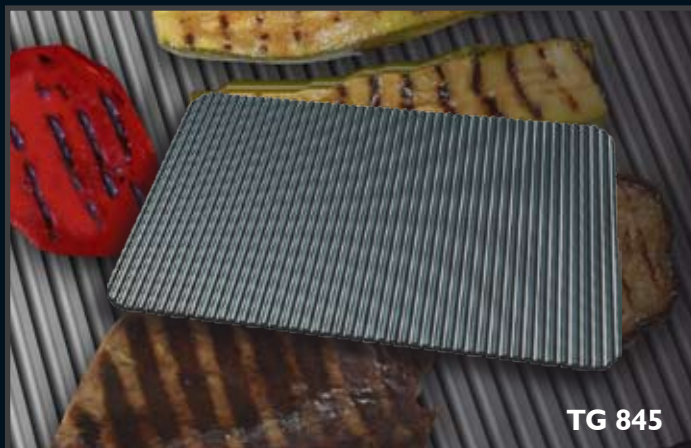
- Cook at the same time meals that need different temperature, humidity and time thanks to the use of different ovens in the same footprint;
- Reduce operating costs using only the strictly necessary ovens;
- Increase the available space in the kitchen thanks to the optimum use of the vertical space;
- Control with one electronic panel all the equipment of the column, for example an oven, a blast chiller or a holding cabinet.

Cooking Technologies

UNOX research has dedicated a special study on cooking processes, including all oven accessories that are necessary to improve the functions of the oven.

For this purpose, a complete range of innovative trays and grids have been especially manufactured to allow types of cooking usually only possible with specialist equipment.

Thanks to this range of accessories, the applications of **UNOX** ovens become multiple while the number of necessary equipment in the kitchen decreases with a considerable saving of money and space.



FAKIRO™ Grill

NO MORE UNPLEASANT SMELLS AND SMOKE! NOW IT IS POSSIBLE TO GRILL IN THE OVEN!

Delicious grilled meat, fish and vegetables with the patented aluminium Teflon coated **FAKIRO™ Grill**. Extremely easy to clean, it allows you to grill different types of food in a very short time preserving the room from unpleasant smells & smoke.

TG 845

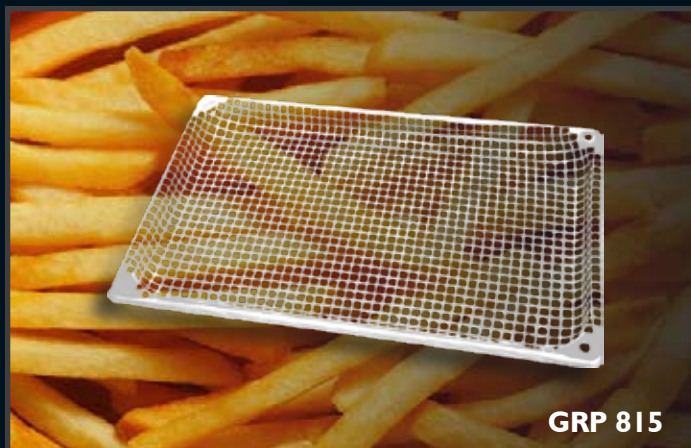


FAKIRO™

PIZZA IN 3 MINUTES, AND A LOT MORE!

Aluminium **FAKIRO™** plate is an accessory specifically studied to bake pizza, bread and pastries, in convection ovens. The particular pin structure in the lower surface and the thickness with which it is manufactured, give **FAKIRO™** a great capacity of heat transmission. Practically, baking times are cut in half and the food is evenly baked both on the upper and on the lower surface.

TG 860

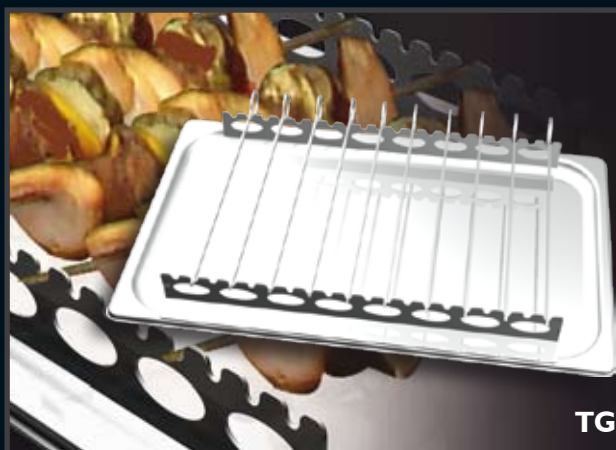
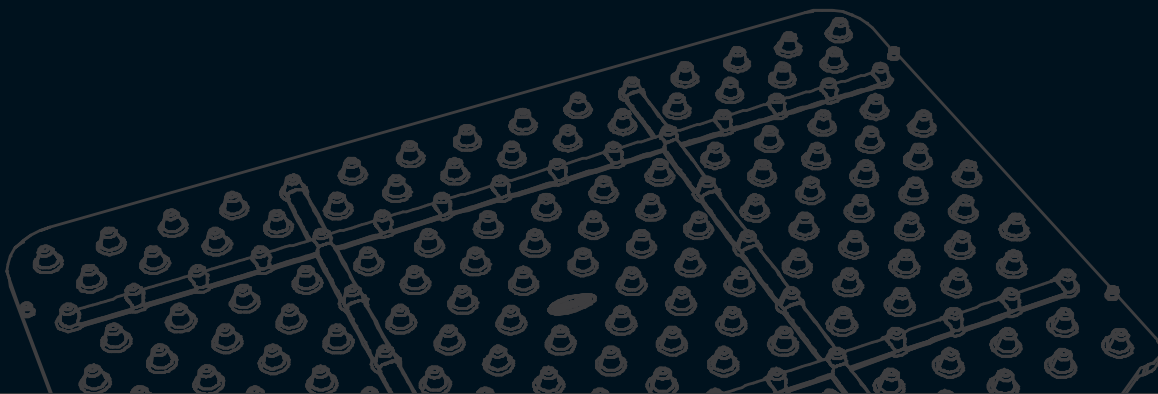


No-Fry

LIGHT BUT TASTY!

Stainless steel grid *No-Fry*, to prepare crispy and healthy French fries, vegetables and fish, without any use of oils. Also particularly useful to steam all kinds of vegetables. In addition, two grids (one as a base and another, turned upside down, as a cover) allow the easy steaming of leaf vegetables.

GRP 815



TG 865

Spido

SKEWERS, WHAT A PASSION!

10 fish, meat or vegetable skewers, quickly roasted in the oven. With an integral drain off tray to collect the excess fats, making *Spido* an excellent tool in gastronomy.

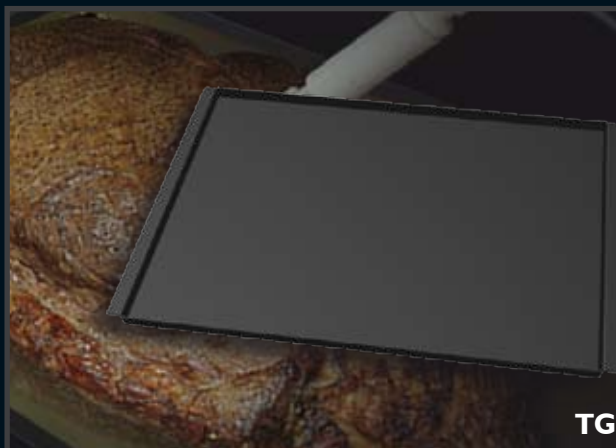


GRP 810

Pollo

CHICKENS AND FOWL IN LARGE QUANTITIES!

The stainless-steel grid *Pollo* has been studied in every single detail to roast simultaneously up to 8 chickens on the spit. Thanks to the particular shape of the supports, the achieved result is an even roasting both inside and outside, with a fine golden-brown skin.



TG 835

Black

NO MORE STICKING!

The enamelled tray *Black*, developed by UNOX, prevents cooked food from sticking to the surface and improves the cooking results. It is perfect for the cooking of roasts, pre-fried foods such as veal chops, stuffed olives, battered vegetables.

Electric convection steam ovens GN 2/I Power



XVC 4004 P trolley included **20 GN 2/I**
XVC 3204 P trolley included **16 GN 2/I**



XVC 4004 PL trolley included **20 GN 2/I**
XVC 3204 PL trolley included **16 GN 2/I**
 left-to-right door opening

	XVC 4004 P	XVC 3204 P	XVC 4004 PL	XVC 3204 PL
Capacity	20 GN 2/I	16 GN 2/I	20 GN 2/I	16 GN 2/I
Pitch	66 mm	78 mm	66 mm	78 mm
Voltage	400 V~ 3N	400 V~ 3N	400 V~ 3N	400 V~ 3N
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Electrical power	46,5 kW	46,5 kW	46,5 kW	46,5 kW
Max temperature	260 °C	260 °C	260 °C	260 °C
Dimensions	869x1206x1857 WxDxH mm	869x1206x1857 WxDxH mm	869x1206x1857 WxDxH mm	869x1206x1857 WxDxH mm
Weight	190 kg	190 kg	190 kg	190 kg



XVC 2004 P
10 GN 2/I



XVC 1204 P
6 GN 2/I

	XVC 2004 P	XVC 1204 P
Capacity	10 GN 2/I	6 GN 2/I
Pitch	80 mm	80 mm
Voltage	400 V~ 3N	400 V~ 3N
Frequency	50 / 60 Hz	50 / 60 Hz
Electrical power	28 kW	18,5 kW
Max temperature	260 °C	260 °C
Dimensions	860x1152x1208 WxDxH mm	860x1152x888 WxDxH mm
Weight	155 kg	120 kg

Electric convection steam ovens GN I/I Power



XVC 1004 P

trolley included 20 GN I/I



XVC 1004 PL

**left-to-right door opening
trolley included 20 GN I/I**

XVC 1004 P		XVC 1004 PL	
Capacity	20 GN I/I	20 GN I/I	
Pitch	66 mm	66 mm	
Voltage	400 V~ 3N	400 V~ 3N	
Frequency	50 / 60 Hz	50 / 60 Hz	
Electrical power	31,6 kW	31,6 kW	
Max temperature	260°C	260°C	
Dimensions	866x962x1857 WxDxH mm	866x962x1857 WxDxH mm	
Weight	177 kg	177 kg	

For public sector catering (bulk production) and wherever maximum power is needed for constant use fully loaded



XVC 704 P
10 GN I/I



XVC 504 P
7 GN I/I

	XVC 704 P	XVC 504 P
Capacity	10 GN I/I	7 GN I/I
Pitch	67 mm	67 mm
Voltage	400 V~ 3N	400 V~ 3N
Frequency	50 / 60 Hz	50 / 60 Hz
Electrical power	18,6 kW	10,6 kW
Max temperature	260°C	260°C
Dimensions	750x752x960 WxDxH mm	750x752x813 WxDxH mm
Weight	77 kg	70 kg

Electric convection steam ovens GN I/I



XVC 704
10 GN I/I



XVC 504
7 GN I/I

	XVC 704	XVC 504
Capacity	10 GN I/I	7 GN I/I
Pitch	67 mm	67 mm
Voltage	230 V~ IN / 400 V~ 3N	230 V~ IN / 400 V~ 3N
Frequency	50 / 60 Hz	50 / 60 Hz
Electrical power	10,6 kW	7,6 kW
Max temperature	260°C	260°C
Dimensions	750x752x960 WxDxH mm	750x752x813 WxDxH mm
Weight	77 kg	70 kg

The best for restaurants and medium kitchens!



XVC 304
5 GN I/I



XVC 104
3 GN I/I

	XVC 304	XVC 104
Capacity	5 GN I/I	3 GN I/I
Pitch	67 mm	67 mm
Voltage	230 V~ IN / 400 V~ 3N	230 V~ IN
Frequency	50 / 60 Hz	50 / 60 Hz
Electrical power	5,3 / 3,2 kW	3,2 kW
Max temperature	260°C	260°C
Dimensions	750x752x625 WxDxH mm	750x742x468 WxDxH mm
Weight	53 kg	41 kg

Gas convection steam ovens GN I/I



XVC 1014 G*

Trolley included **20 GN I/I**



XVC 1014 GL*

left-to-right door opening

Trolley included **20 GN I/I**

	XVC 1014 G	XVC 1014 GL
Capacity	20 GN I/I	20 GN I/I
Pitch	66 mm	66 mm
Voltage	230 V~ 1N	230 V~ 1N
Frequency	50 / 60 Hz	50 / 60 Hz
GAS Power	40 kW / 34476 kcal/h	40 kW / 34476 kcal/h
Electrical power	1,5 kW	1,5 kW
Max temperature	260 °C	260 °C
Dimensions	869x962x2089 WxDxH mm	869x962x2089 WxDxH mm
Weight	221 kg	221 kg

* Available from May 2009



XVC 714 G
10 GN I/I



XVC 514 G
7 GN I/I



XVC 314 G
5 GN I/I

	XVC 714 G	XVC 514 G	XVC 314 G
Capacity	10 GN I/I	7 GN I/I	5 GN I/I
Pitch	67 mm	67 mm	67 mm
Voltage	230 V~ 1N	230 V~ 1N	230 V~ 1N
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
GAS Power	19.8 kW / 17100 kcal/h	15 kW / 12900 kcal/h	11.4 kW / 9800 kcal/h
Electrical power	0,7 kW	0,7 kW	0,4 kW
Max temperature	260 °C	260 °C	260 °C
Dimensions	750x796x1175 WxDxH mm	750x796x1028 WxDxH mm	750x796x840 WxDxH mm
Weight	97 kg	90 kg	73 kg

Electric convection steam ovens GN 2/3



XVC 204
5 GN 2/3



XVC 054
3 GN 2/3

	XVC 204	XVC 054
Capacity	5 GN 2/3	3 GN 2/3
Pitch	67 mm	67 mm
Voltage	230 V~ 1N / 400 V~ 3N	230 V~ 1N
Frequency	50 / 60 Hz	50 / 60 Hz
Electrical power	5,3 / 3,2 kW	3,2 kW
Max temperature	260°C	260°C
Dimensions	574x707x625 WxDxH mm	574x697x468 WxDxH mm
Weight	41 kg	35 kg

All features are standard!

ChefTouch digital control panel

Possibility to store up to 70 cooking programs

Core probe

Delta-T cooking

Motor reversing gear

Internal lighting with halogen lamps

Reversible door for models XVC 704/ 504/ 304/ 204/ 714G/ 514G/ 314G



MAXI.Link System



STEAM.Maxi™ System



DRY.Maxi™ System



AIR.Maxi™ System



Presetting for Rotor.KLEAN™ washing system



Protek.SAFE™ System

N. 3 Anti-capsizing and anti-pulling out flat grids for XVC 704/ 714G

N. 2 Anti-capsizing and anti-pulling out flat grids for XVC 504/ 304/ 204/ 514G/ 314G

N. 1 Anti-capsizing and anti-pulling out flat grids for XVC 104/054

Electric GN I/I - Static



XCH 014 3 GN I/I - 6 GN I/2

XCH 014	
Capacity	3 GN I/I - 6 GN I/2
Pitch	75 mm
Voltage	230 V~ IN
Frequency	50 / 60 Hz
Electrical power	1 kW
Max temperature	120°C
Dimensions	574x673x468 WxDxH mm
Weight	30 kg

ChefTouch digital control panel	Internal lighting with halogen lamps
Possibility to store up to 70 cooking programs	 Protek.SAFE™ System
Core probe	 DRY.Maxi™ System
Delta-T cooking	

Modular structure



XCH 014

+

XCH 014

With the slow cooking oven **CaldoLux™** XCH 014 it is possible to create a number of moduli placing two or more **CaldoLux™** XCH 014 one on top of the other and obtaining in this way, the same capacity of ovens with bigger dimensions. The advantages of **UNOX** modularity are simple:

- Possibility to cook at the same time types of food with very different cooking requirements (temperature, time) since more than one appliance are available;
- Reduction of operating costs because, if the amount of work is not vast, the employ of one oven is enough to achieve a perfect cooking.

Cook

Hold



Technical features

Door:

1. Reversible without any further modifications or additional components
2. Strong and compact thanks to the patented tubular frame
3. Hinged internal glass for an easy cleaning
4. Seal tightness granted by the seal fixed to the face of the oven chamber
5. Hinges with self-lubricating brackets to reduce mechanical wear
6. Special materials for a better mechanical resistance
7. Carbon fibre handle to improve mechanical resistance and reduce components wear

Motor fan:

8. Motors with high temperature resistant bearings and reversing gears, designed for an extended working life
9. Anti-corrosion fan design.

Better thermal insulation:

10. Important decrease of power consumption
11. Longer life of electrical components

Convenience:

12. High capacity drip tray
13. Drain pipe
14. Simple electrical connection
15. Simple water connection thanks to the flexible tube
16. Ergonomic core probe with innovative design
17. Easily accessible control board

Easy clean:

18. Preset automatic washing programs
19. Rounded chamber entirely manufactured from stainless steel
20. Hinged fan guard
21. Easily removable lateral grids



2



3



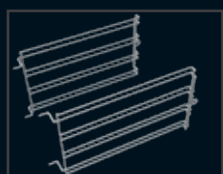
4



5



7



21



12



20



13



19



17



16



15



14

Standard reversible door

No use of additional components!

The direction of the door opening can be easily changed at any time.

The oven, is already equipped with two handle latches, one on the left side and one on the right.



Rotor.KLEAN™ Integrated washing system

Rotor.KLEAN™ is a washing system studied in minute detail to obtain maximum cleanliness in the oven chamber. Using a low consumption of water and detergent, **Rotor.KLEAN™** first dissolves the dirt with water preheated by the oven to 60 °C, then applies detergent to every corner of the oven chamber via the pressurized rotor in the chamber ceiling. At the end of the automatic washing cycle the chamber is rinsed and polish is applied, adding further cleanliness to the oven.

Directly controlled by the oven digital panel **ChefTouch**, it is programmed for three different kinds of washing.

PATENTED

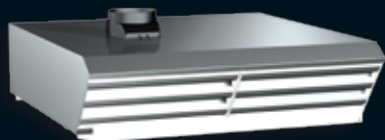
IT PD 2004A000235

OPTIONAL

Entry and outlet flow treatments

Hood with steam condenser

Digitally controlled only by ChefTouch digital panel



XC 514

For models: XVC 2004P/ 1204P

XC 314

For models: XVC 304/ 504/ 704

	XC 514	XC 314
Voltage	230 V~ 1N	230 V~ 1N
Frequency	50 / 60 Hz	50 / 60 Hz
Electrical power	200 W	200 W
Exhaust chimney diameter	121 mm	121 mm
Min. air flow	550 m³/h	550 m³/h
Max. air flow	750 m³/h	750 m³/h
Dimensions	898x1114x283 WxDxH mm	750x825x272 WxDxH mm



Functioning:

- Suction of fumes when you open the oven door;
- Condensation of fumes from the exhaust of the oven with water, thermically controlled by a temperature sensor;
- Two speed suction (slow when the oven is turned on and the door is closed, fast when the door is open).

Technical features

- Equipped with twin speed motor;
- Controlled by **ChefTouch** digital panel;
- Also suitable for stacked ovens.

requires: - Water connection to condensate the fumes;
- Wastepipe for residual water;
- Electric connection.

XC 114



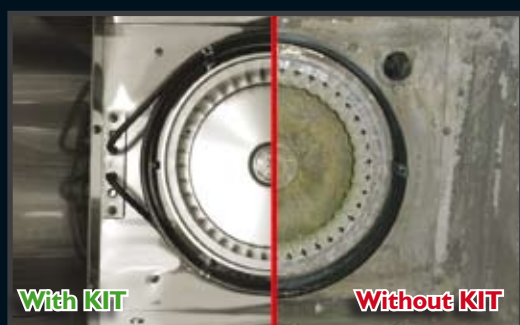
Exhaust fume condenser

Condensation of fumes from the exhaust of the oven with water, thermically controlled by a temperature sensor.

Requires: - Water connection to condensate the fumes;
- Wastepipe for residual water;
- Electric connection.

Not necessary if the system is equipped with hood XC 514 or XC 314

“Reverse Osmosis” water treatment system



It is well-known that the presence of lime scale, minerals and other water impurities produce scale on the heating elements, ferrous residuals in the cavity, scale on the fans, with consequent loss of balance and problems for the motors. All this will result in a reduced life of the oven.

The use of the «Reverse Osmosis» system is fundamental to eliminate the salts contained in the water which are introduced in to the oven, there by drastically reducing the corrosion phenomena inside the chamber. As a consequence, the life of the oven will be extended.

Reverse Osmosis System

XC 224

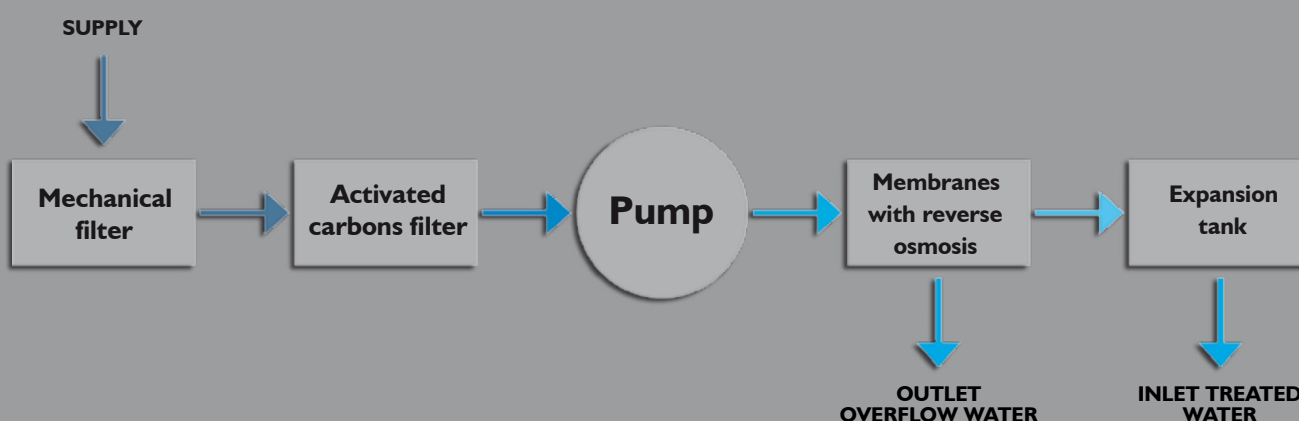
Mechanical filter: this removes the grit and the sand present in the water. It carries out the roughest filtering.

Activated carbons filter: this eliminates the chlorine present in the inlet water. The removal of the chlorine is indispensable because this element is an oxidizing agent and would damage the membranes, and as a consequence it would be necessary to change them frequently.

Pump: this introduces in the chamber the pre-filtered water by passing it through a reverse osmosis membrane.

Membranes with reverse osmosis system: they remove all the salts present in the water, which cause problems to the ovens.

Expansion tank: this accumulates the water while the electrovalve is closed and it acts as a hydraulic shock absorber for the system.



Blast chiller + Shock freezer

Digitally controlled only by the ChefTouch control panel

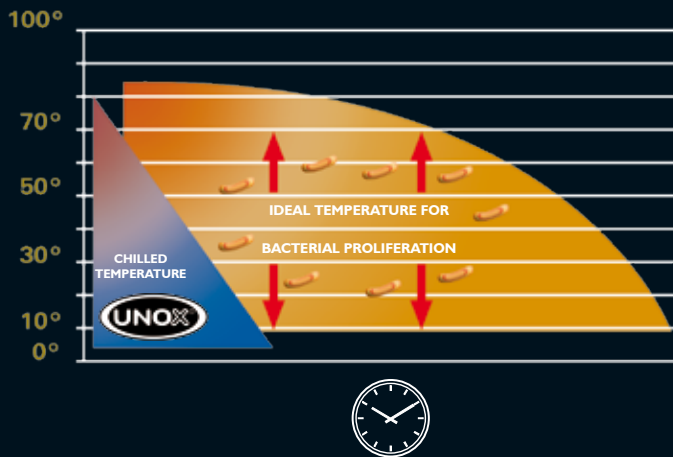


XK 304
5 GN I/I

XK 304

Output SOFT blast chilling from +90 °C to +3 °C	20 kg
Output HARD blast chilling from +90 °C to +3 °C	22 kg
Output SOFT blast freezing from +90 °C to -18 °C	15 kg
Output HARD blast freezing from +90 °C to -18 °C	18 kg
Capacity	5 GN I/I
Pitch	67 mm
Voltage	230 V~ 1N
Frequency	50 / 60 Hz
Electrical power	1,5 kW
Min. temperature	- 35 °C
Dimensions	750x812x975 WxDxH mm
Weight	98 kg

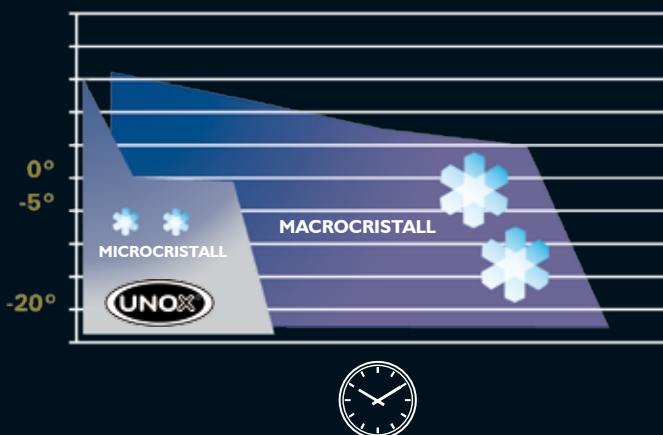
Blast Chilling



To obtain the perfect and lasting conservation of cooked food, it is necessary to chill the product quickly. Natural bacteria growth, the main reason for the deterioration of food, occurs at a rapid rate between 70 °C and 10 °C. The most strict international regulations require that the maximum time to chill the core of the food from a temperature of +90°C to a temperature of +3°C is 90 minutes.

ChefTop™ blast chillers are built with the most innovative technology. They grant a blast chilling time that is fully inside the required limits.

Shock Freezing



To extend the storage life for longer periods it is necessary to freeze the food at a temperature lower than -18°C.

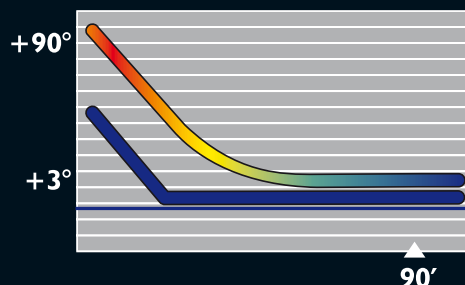
To maintain the organoleptic characteristics of the food it is important that the freezing at the core of the product is completed in no longer than 240 minutes.

It is also important to prevent the formation of macrocrystals, which are responsible for the deterioration of the product.

Using **ChefTop™** blast chillers intercellular microcrystals are created preserving the freshness and flavour of the food and retaining that "just cooked" taste.

Cycle of Chilling

SOFT BLAST CHILLING

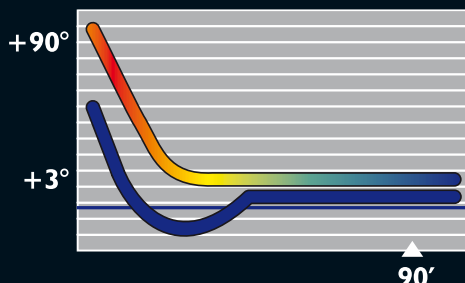


SOFT Blast Chilling Cycle is recommended for delicate, light, thin or small portions of food..

The cycle is divided into two steps:

- **Blast chilling:** the temperature in the chamber never goes below 0°C avoiding superficial freezing of food.
- **Conservation:** the program goes directly to this second step, maintaining a temperature of between +3 and +1°C in the chamber.

HARD BLAST CHILLING



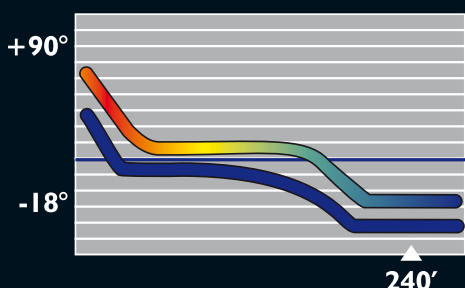
HARD Blast Chilling Cycle is ideal for large or dense products or for food that does not suffer from superficial freezing.

The cycle is divided into two steps:

- **Blast chilling:** minimum temperature in the chamber is -1°C. This allows the operator to blast chill the core of the products within 90 minutes.
- **Conservation:** the program goes directly to this second step, maintaining a temperature of between +3°C and +1°C in the chamber.

Cycle of Freezing

SOFT FREEZING

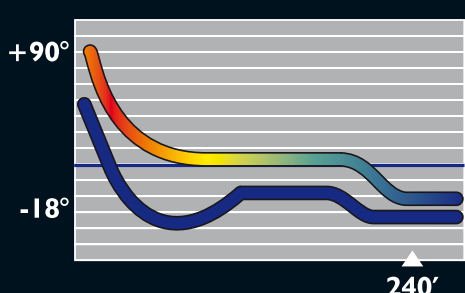


SOFT Deep Freezing Cycle allows the conservation of small pieces of food for long periods.

The cycle is divided into two steps:

- **Deep Freezing:** evenly reducing the temperature of the product avoiding the formation of superficial ice macrocrystals.
- **Conservation:** the program directly goes to this second step, maintaining in the chamber a temperature of between -18°C and -20°C.

HARD FREEZING



HARD Deep Freezing Cycle is recommended for large or thick pieces of food.

The cycle is divided into two steps:

- **Quick deep freezing:** rapid and even reduction of the temperature of the product, in the chamber, with a temperature of -35 °C.
- **Conservation:** the program goes directly to this second step, maintaining in the chamber a temperature of between -18°C and -20°C.

Holding cabinet

Digitally controlled only by the ChefTouch control panel



XL 314
7 GN I/I

XL 314	
Capacity	7 GN I/I
Pitch	70 mm
Voltage	230 V~ 1N
Frequency	50 / 60 Hz
Electrical power	1,2 kW
Max temperature	100°C
Dimensions	750x680x772 WxDxH mm
Weight	43 kg

Connection with the external world

The digital control panel of the **ChefTop™** ovens has been preset to easily connect the oven to the external world through the present and future systems of communication.

Accessories now available:

XC 226

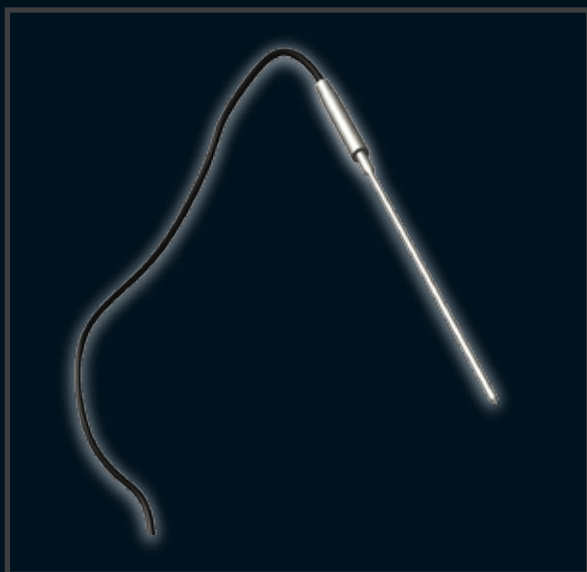


USB INTERFACE

The USB interface allows the user to connect the oven with a PC to perform these functions:

- Insertion of cooking programs;
- Changes in operational parameters (eg: probe setting);
- Diagnostics / alarms;
- Saving of the history of the temperatures inside the oven chamber or inside the blast chiller chamber (necessary data for HACCP system);
- Connection to a printer (HACCP).

External core probe



XC 240

It is possible to add a probe, fitted with an extra-fine needle, external to the oven.

This allows the user to:

- cook at the same time products with different dimensions
- obtain different levels of cooking in products with the same dimensions

Neutral cabinet



XR 314
8 GN I/I

XR 314	
Capacity	8 GN I/I
Pitch	70 mm
Dimensions	750x625x772 WxDxH mm
Weight	27 kg

Open stand with table



XR 914

XR 914	
Capacity	30 kg
Dimension	545 x 552 x 63 WxDxH mm
Weight	5 kg

Complementary equipments GN 2/I



Trolley

For models: XVC 4004P/ 4004PL

Capacity: 20 GN 2/I
Pitch: 66 mm
Dimensions: 733x774x1691 WxDxH mm

Art.: XCT 4004



Trolley

For models: XVC 3204P/ 3204PL

Capacity: 16 GN 2/I
Pitch: 78 mm
Dimensions: 733x774x1691 WxDxH mm

Art.: XCT 3204

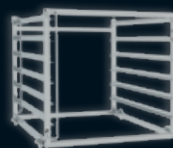


Basket

For model: XVC 2004P

Capacity: 10 teglie GN 2/I
Pitch: 80 mm
Dimensions: 622x674x865 WxDxH mm

Art.: XCT 2004



Basket

For model: XVC 1204P

Capacity: 6 teglie GN 2/I
Pitch: 80 mm
Dimensions: 622x674x545 WxDxH mm

Art.: XCT 1204

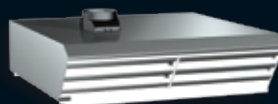


Trolley for basket

For models: XCT 2004/1204

Dimensions: 630x750x1114 WxDxH mm

Art.: XR 954



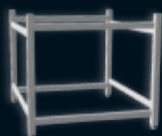
Hood with steam condenser

For models: XVC 2004P/ 1204P

Voltage: 230 V~ 1N
Frequency: 50 / 60 Hz
Electrical power: 200 W
Exhaust chimney diameter: 121 mm
Min. air flow: 550 m³/h;
Max. air flow: 750 m³/h
Dimensions: 898x1114x283 WxDxH mm

Art.: XC 514

Accessories GN 2/I



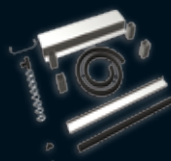
Open stand

For models: XVC 2004P/ 1204P

Dimensions: 858x980x757 WxDxH mm

Weight: 10 Kg

Art.: XR 454



Complete installation kit for stacked ovens. Fixing + water connection + waste and exhaust pipe

For model: XVC 1204P

Art.: XC 682



Buzzer kit

It allows to increase the ring's intensity produced by the oven to inform you about the end of the cooking.
For models: XVC 2004P/ 1204P

Art.: XC 705



Drip tray - water drain connection kit

For models: XVC 2004P/ 1204P

Art.: XC 692



Reverse osmosis kit with pump

For models: XVC 2004P/ 1204P

Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz

Electrical power: 220 W

Dimensions: 542x198x449 WxDxH mm

Weight: 16 Kg

Art.: XC 224



XC 224 filters and membrane replacement kit

Up to 25.000 liters of purified water

Art.: KEL 001



Washing system

For models: XVC 2004P/ 1204P

For models: XVC 4004/3204 (two pieces required)

Art.: XC 404



Detergent for

Tank 10 L

Art.: SL I 130A0



Polish for

Tank: 10 L

Art.: SL I 125A0



Detergent for non-automatically cleaning

Box: 6 x 2 L

Art.: SL I 135A0



Shower kit

For models: XVC 4004P/4004PL/ 3204P/ 3204PL/ 2004P/ 1204P

Art.: XC 202



External core probe + control box

For models: XVC 4004P/4004PL/ 3204P/ 3204PL/ 2004P/ 1204P

Art.: XC 240



Ovex.NET 2.0 with USB interface kit

For models: XVC 4004P/4004PL/ 3204P/ 3204PL/2004P/ 1204P

Art.: XC 226



Mobile printer

For models: XVC 4004P/4004PL/ 3204P/ 3204PL/ 2004P/ 1204P

Art.: XC 228



Kit riduzione portata d'aria

Per modelli: XVC 2004P/ 1204P

1 disco per ogni ventola. Il KIT contiene un disco

Art.: XC 605

Complementary equipments



Digitally controlled
only by the ChefTouch
control panel

Blast chiller

For models: XVC 104/304/504/704/
314G/514G/714G
Capacity: 5 GN I/I
Pitch: 67 mm - Voltage: 230 V~ 1N
Frequency: 50 / 60 Hz - Electrical power: 1,5 kW
Min. temperature: -35 °C
Dimensions: 750x812x975 WxDxH mm
Weight: 98 kg

Art.: XK 304



Digitally controlled
only by the ChefTouch
control panel

Holding cabinet

For models: XVC 104/304/504/704/
314G/514G/714G
Capacity: 7 GN I/I
Pitch: 70 mm - Voltage: 230 V~ 1N
Frequency: 50 / 60 Hz - Electrical power: 1,2 kW
Max. temperature: 100 °C
Dimensions: 750x680x772 WxDxH mm
Weight: 43 kg

Art.: XL 314

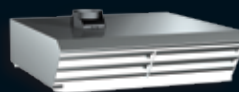


Neutral cabinet

For models: XVC 104/304/504/704/
314G/514G/714G

Capacity: 8 GN I/I
Pitch: 70 mm
Dimensions: 750x625x772 WxDxH mm

Art.: XR 314



Hood with steam condenser

For models: XVC 104/304/504/704

Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz
Electrical power: 200 W
Exhaust chimney diameter: 121 mm
Min. air flow: 550 m³/h;
Max. air flow : 750 m³/h
Dimensions: 750x825x272 WxDxH mm

Art.: XC 314



Trolley

For models: XVC 1004P/1004PL/
1014G/1014GL

Capacity: 20 GN I/I
Pitch: 66 mm
Dimensions: 730x555x1691 WxDxH mm
Weight: 25 Kg

Art.: XR 835



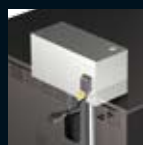
Mobile plate trolley

For models: XVC 1004P/1004PL/
1014G/1014GL

Capacity: 54 dishes
Dimensions: 730x555x1716 WxDxH mm
Weight: 25 Kg

Art.: XCP 1004

Accessories



Steam condenser

For models: XVC 054/104/204/304/504/704
Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz
Electrical power: 8 W - Weight: 7 kg
Dimensions: 340x235x170 WxDxH mm

Art.: XC 114



Low open stand

For models: XVC 104/304/504/704/314G/514G/714G
Dimensions: 748x550x278 WxDxH mm
Weight: 5 Kg

Art.: XR 104



Intermediate open stand

For models: XVC 104/304/504/704/314G/514G/714G
Dimensions: 748x550x494 WxDxH mm
Weight: 7 Kg

Art.: XR 154



High open stand

For models: XVC 104/304/504/704/314G/514G/714G
Dimensions: 748x550x782 WxDxH mm
Weight: 8 Kg

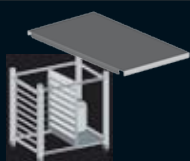
Art.: XR 114



Lateral support - Kit for stand

For model: XR 114
Capacity: 8 GN I/I
Pitch: 70 mm
Weight: 3 Kg

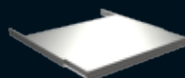
Art.: XR 714



Kit tank holder

For model: XR 114

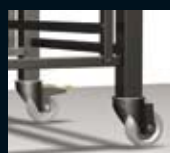
Art.: XR 665



Pull-out table for stand

For model: XR 714
Capacity: 30 Kg
Dimensions: 545x552x63 WxDxH mm
Weight: 5 kg

Art.: XR 914



Wheels

For models: XK 304/XL 314/XR 314/XR 114/XR 104
H: 104 mm
4 wheels complete Kit:
2 wheels with brake - 2 wheels without brake.

Art.: XR 621



Air reduction kit

For models: XVC054/104/204/304/504/704/314G/514G/714G
1 plate for each fan. The KIT contains 1 plate

Art.: XC 605

Accessories



Buzzer kit

It allows to increase the ring's intensity produced by the oven to inform you about the end of the cooking.
For models: XVC054/104/204/304/504/704/1004P/1004PL/314G/514G/714G/1014G/1014GL

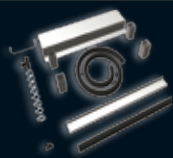
Art.: XC 705



Kit drain cooling

For models: XVC054/104/204/304/504/704/1004P/1004PL/314G/514G/714G/1014G/1014GL

Art.: XC 695



Complete installation kit for stacked ovens. Fixing + water connection + waste and exhaust pipe

For models: XVC 054/204

Art.: XC 685



Complete installation kit for stacked ovens. Fixing + water connection + waste and exhaust pipe

For models: XVC 104/304/504/704

Art.: XC 680



Kit for complementary equipments water connection

For models: XVC 054/104/204/304/504/704
Dimension: 3 m

Art.: XC 615



Drip tray - water drain connection kit

For models: XVC 054/104/204/304/504/704

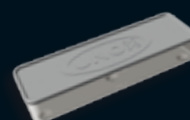
Art.: XC 690



Pump kit to connect the oven with the water tank (XC 655) if the oven is not connected to the water supply

For models: XVC 054/104/204/304
Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz
Electrical power: 16 W

Art.: XC 665



Water tank for ovens with pump

For models: XVC 054/104/204/304

Art.: XC 655



Reverse osmosis kit with pump

For models: XVC 054/104/204/304/504/704/314G/514G/714G
Voltage: 230 V~ 1N - Frequency: 50 / 60 Hz
Electrical power: 220 W
Dimensions: 542x198x449 WxDxH mm
Weight: 16 Kg

Art.: XC 224



XC 224 filters and membrane replacement kit

Up to 25.000 liters of purified water

Art.: KEL 001



Washing system

For models: XVC 054/104/204/304/504/704/314G/514G/714G
For models: XVC 1004/1014 (two pieces required)

Art.: XC 404



Detergent for

Tank 10 L

Art.: SL I 130A0



Polish for

Tank: 10 L

Art.: SL I 125A0



Detergent for non-automatically cleaning

Box: 6 x 2 L

Art.: SL I 135A0



Shower kit

For models: XVC054/104/204/304/504/704/1004P/1004PL/314G/514G/714G/1014G/1014GL

Art.: XC 202



External core probe + control box

For models: XVC054/104/204/304/504/704/1004P/1004PL/314G/514G/714G/1014G/1014GL

Art.: XC 240



Ovex.NET 2.0 with USB interface kit

For models: XVC054/104/204/304/504/704/1004P/1004PL/314G/514G/714G/1014G/1014GL

Art.: XC 226



Mobile printer

Prints temperatures and duration of runned cycles.
For models: XVC054/104/204/304/504/704/1004P/1004PL/314G/514G/714G/1014G/1014GL

Art.: XC 228



OVENS PLANET®

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